

## AMENDMENTS TO THE SPECIFICATION

At page 1, lines 13 – 17:

The present invention accordingly provides a dough dispensing apparatus comprising and system as claimed in the appended claims. In particular, the apparatus of the invention comprises a container for receiving and holding dough and a dough transfer device for receiving dough from said container and for transferring said dough to a depositing station at which the dough is deposited onto a conveying means for further processing steps to be carried out on the dough, the dough transfer device having a conical-shaped bottom portion and including a scraper device which is fixedly attached to a holding member such that in use, when dough is contained in the dough transfer device, motion of the dough with respect to the scraper device prevents dough from adhering to the inner side walls of the dough transfer device, the scraper device being generally arcuate in profile thereby enabling the dough to be dispensed homogenously from the conical bottom of the dough transfer device, as required when in use, while simultaneously not adding significantly to the mixing of the dough in the dough transfer device, which would otherwise lead to over-mixing of the dough.

At page 1, lines 19 – 21:

Conveniently, the apparatus includes a first longitudinal framework track along which the container is movable and a second longitudinal framework track along which the dough transfer device are is moveable. Advantageously, the container consists of a bowl moveable along the first track on said the first framework track.

At page 2, lines 29 – 32:

~~Advantageously, the dough transfer device includes a scraper device which is preferably fixedly attached to a holding member such that in use, when dough is contained in the transfer device, motion of the dough with respect to the baffle is effective to prevent dough from adhering to the inner side walls of the transfer device.~~

At page 3, lines 1 – 6:

~~The scraper device is generally arcuate in profile. This has the advantage that this particular design of the profile of the scraper device enables the dough to be dispensed homogeneously from the bottom of the dough transfer device, as required when in use, while simultaneously not adding significantly to the mixing of the dough in the dough transfer device, which would otherwise lead to over mixing of the dough.~~

At page 4, lines 12 – 16:

The present invention also provides a system for dispensing dough, the system comprising a container for receiving and holding dough, a dough transfer device for receiving dough from said container and for transferring said dough to a depositing station at which the dough is deposited onto a conveying means for further processing steps to be carried out on the dough, the dough transfer device having a conical-shaped bottom portion and including a scraper device which is fixedly attached to a holding member such that in use, when dough is contained in the dough transfer device, motion of the dough with respect to the scraper device occurs to prevent dough from adhering to the inner side walls of the dough transfer device, the scraper device being generally arcuate in profile thereby enabling the dough to be dispensed homogenously from the conical bottom of the dough transfer device, as required when in use, while simultaneously not adding significantly to the mixing of the dough in the dough transfer device, which would otherwise lead to over-mixing of the dough.

At page 4, lines 18 – 19:

Conveniently, the container and the dough transfer device are moveable along a first and second longitudinal framework tracks. The container is generally in the form of a bowl.

At page 5, lines 28 – 31:

Advantageously, the system includes a scraper device which is preferably fixedly attached to an inner side wall of the transfer device such that in use, when dough is contained in the transfer

device, motion of the dough with respect to the baffle is effective to prevent dough from adhering to the inner side walls of the transfer device.

At page 6, lines 1 – 5:

~~The scraper device is generally arcuate in profile. This has the advantage that this particular design of the profile of the scraper device enables the dough to be dispensed homogenously from the bottom of the dough transfer device, as required when in use, while simultaneously not adding significantly to the mixing of the dough in the dough transfer device, which would otherwise lead to over mixing of the dough.~~

At page 6, line 26 – page 7, line 9:

~~The present invention also provides a process for preparing dough in advance of subsequent cooking, the process including the steps of:~~

- ~~— (a) mixing dough ingredient(s) in pre determined appropriate amounts;~~
- ~~— (b) adding water to the ingredient(s) to hydrate the ingredient(s); and~~
- ~~— (c) allowing the resulting mixture to rest for a pre determined period of time at a pre determined controlled temperature so as to allow time for the degree of hydration to increase.~~
- ~~— Allowing the rest period at step (c) of the process has the advantage that further hydration of the ingredient(s) occurs under the action of the water added at step (b) above.~~
- ~~— Preferably, the pre determined period of time is 6 to 10 minutes and ideally about 8 minutes.~~
- ~~— The pre determined temperature referred to at step (c) is about 20°C.~~